



# WEYERMANN® CARAFA® SPECIAL TYPE 1

A dark to extremely dark, saccharified barley malt with strong coloring power. Made from de-husked barley malt.

**Sensory properties:** fine roast aroma with reduced astringency and bitterness, notes of coffee, cacao and dark chocolate

**Enzymatic activity:** none

**Use:** baking agents and other foods

**Result:**

- intense coloration
- adds strong, earthy and bread notes

**Recommended quantities:** food industry as required

**Color:** very dark brown to black  
800 – 1000 EBC | 302.1 – 377.5 Lovibond

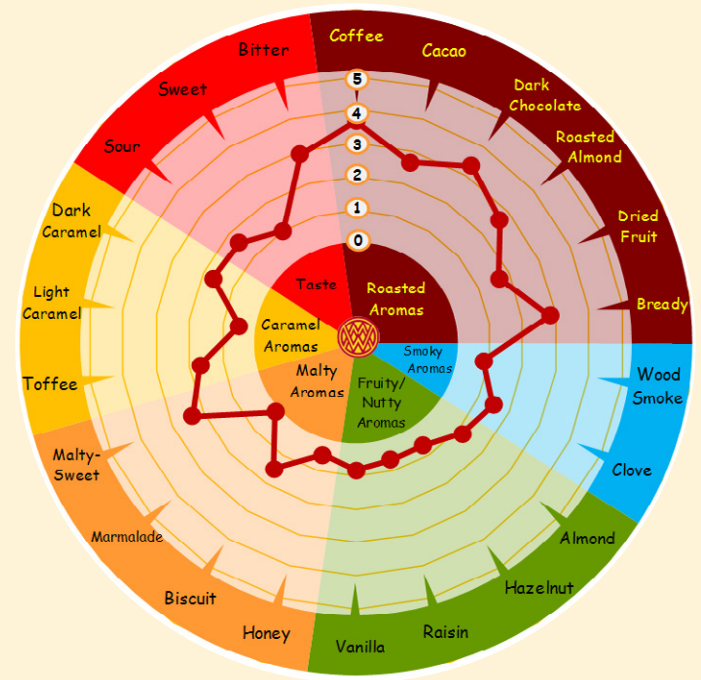


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**Shelf life:** When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

## WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL

Weyermann® CARAFA® SPECIAL



Parameter	Minimalwert	Maximalwert	Einheit
Wassergehalt		3,8	%
Extrakt (wasserfrei)	65		%
Farbe (EBC)	800	1000	EBC
Farbe (Lovibond)	302,1	377,5	Lovibond